

Serviced buffet Minimum 30 people all prices are per person

Packages



All our prices
Include GST

Celebration dinner \$54.95

To start

- Mountain wraps filled with smoked chicken, salad and sun-dried tomato cream cheese
- Triple cheese filo
- Salami and blue cheese roll ups
- Beef and gherkin rolls
- Gourmet club sandwiches
- Pinwheel sandwiches

Spit roasted mains

- Pork loin apricot and cashew stuffing
- Chicken breasts rolled with mushrooms, sun-dried tomato and bacon
- Smoky whole porterhouse with our aioli
- Manaka smoked ham with wholegrain mustard
- New Zealand lamb with herb seasoning and mint jelly

Select 8 salads or hot vegetables from the Connoisseurs Spit Roast selections

Served with gourmet potatoes tossed in herb butter, Fresh bread rolls and rich gravy

Dessert

- Pavlova with passion fruit couli
- Fresh fruit salad
- Lemon meringue pie
- Black forest gateaux

Filter coffee and a variety of tea

Complementary truffles to finish

The Classic package \$33.50

- Gourmet club sandwiches
- Mountain wraps filled with smoked chicken, salad and sun-dried tomato cream cheese
- Pinwheel sandwiches

Spit roasted mains

- Prime aged beef with wholegrain mustard
- New Zealand lamb with herb seasoning and mint jelly
- Manaka smoked ham with wholegrain mustard
- Succulent chicken, fresh herb seasoning
- Mesclun Salad (v)
- Kumara and bacon salad
- Broccoli, toasted almond and red pepper (v)
- Potato salad with capsicum yoghurt and chives
- Roast carrot & watercress salad with saffron mayo (v)
- Cous cous with lemon, almonds, olives, capsicum and dried apricot.
- Or select any salad from the Kiwi spitroast

Gourmet potatoes tossed in herb butter
Fresh bread, gravy and condiments

Executive Dinner \$39.95

To Start:

Cooked on the BBQ and handed around to your guests

- Prawn kebabs.
- Marinated lamb kofta kebabs
- Cajun style chicken kebabs

Served with a variety of dips and pita bread crisps.

Main Course

- Spit roasted New Zealand lamb with herb seasoning and mint jelly
- Spit roasted Pork loin with apricot and cashew nut stuffing
- Bbq'ed Salmon fillet with our own Kaikoura Spice
- Bbq'ed Sirloin steaks

Select 8 salads or hot vegetables from the Connoisseurs Spit Roast selections.

Served with gourmet potatoes tossed in herb butter, variety of freshly baked breads, rich gravy

Complimentary Truffles to finish.

Festive dinner \$36.50

Spit roasted mains

- Semi boneless chicken with traditional seasoning
- New Zealand lamb (Hogget) with garlic mint rub and mint jelly
- Manaka smoked ham with wholegrain mustard
- Seafood platter smoked salmon, marinated calamari, marinated mussels, mussels in the half shell, shrimp and surimi cocktail

Festive Salads

- Potato salad with sour cream and chives
- Kumara and bacon salad
- Country style coleslaw
- Shrimp and surimi pasta salad
- Broccoli, toasted almond and red pepper
- Spiced rice with salami, capsicum, and black sesame seeds

Gourmet potatoes tossed in herb butter fresh bread, gravy and condiments

Dessert

- Pavlova with passionfruit couli
- Fresh fruit salad
- Our home made trifle
- Christmas pudding and fresh custard

Winter special (May-Aug)

Swap any salad For Minted Peas and Carrots

Available with any main course - Minimum 40 people
Smaller numbers by arrangement

Desserts



The Traditional dessert \$9.95

- Pavlova with passion fruit couli
- Fresh fruit salad (g)
- Chocolate mousse

And select one from this list:

- Berry cheesecake (g)
- Black forest gateaux
- Baileys gateaux
- Lemon meringue pie
- Tiramisu
- Our home made trifle
- Christmas pudding with fresh custard

(g) = gluten free

Finger food dessert \$8.95

Handed around to you and your guests

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|--------------------|------------------------|
| Chocolate truffles | Mini Chocolate éclairs |
| Mini fruit kebabs | Petit fours |
| Sponge roulade | Fudge slice |

The Pavlova \$7.95

Pavlova with whipped cream, passion fruit couli and fresh fruit salad

Tea and coffee (min 40 people)

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| Tea and coffee (instant) | \$1.95 |
| Filter coffee and a variety of teas | \$2.95 |